
SOLARÉ

RISTORANTE ITALIANO BAR LOUNGE

*We are Open for Dining
on our
Heated Patios and Lawn Tables
& now ... Dining Rooms!*

Our Dine-in Menu

updated March 28, 2022

*Full Menu Available
during Restaurant Week
April 3 to 10, 2022*

*And, see our separate
Restaurant Week Menu*



Specials of the Week

Starting March 25th

Dinner Specials

Arancini al Tartufo

12

Hand-made Solare arancini with Italian Black Truffles – these are lightly crisped risotto balls, a Sicilian delicacy

Caprese di Bufalo DOP

17

Fresh locally grown heirloom tomatoes, incredible mozzarella di bufala DOP cheese from the Campania region of Italy, premium olive oil, fresh basil, and organic pesto

The real buffalo mozzarella is produced following strict guidelines laid down by the "Consorzio di Tutela" whose job is to guarantee the authenticity of Mozzarella di Bufala Campania DOP cheese. The term "mozza" comes from the traditional handmade technique of working the cheese with the index finger and thumb. The first official mention of this cheese as part of a "valuable dish" is found in a cookbook dating from 1570 and written by Bartolomeo Scappi, a cook to the Papal court.

Salmon e Farfalle

30

Artisanal farfalle pasta mixed with salmon and served with peas and dill in a delicate saffron sauce sprinkled with fresh lemon

Angus Beef Ribeye Tomahawk Steak

MP

Served with truffle butter, Amarone wine reduction, blistered tomatoes, grilled asparagus, and fingerling potatoes

Wine

Specogna, Pinot Grigio Ramato, Friuli Colli Orientali DOC, 2020, Friuli Venezia Giulia

This Pinot Grigio is made in the Traditional style, called *Ramato* (meaning copper colored) gets its name from the natural uneven pigmentation of Pinot Grigio, producing a wine with the faintest hint of orange color. This is a complex and sophisticated white wine from one of the more recognized growing regions of Italy.

½ Glass \$9 ~ Glass \$16 ~ Bottle \$60

Muri-Gries, Pinot Nero, Alto Adige DOC, 2020, Sudtirol-Alto Adige

An incredible Winery, seated within the confines of an 11th century monastery. Of the winery, this is the fruity elegant one. On the palate, subtle flavors combine with a velvety opulence. It is a wine of medium structure that pairs well with a variety of dishes: from braised and grilled meats to hearty pasta dishes

½ Glass \$10 ~ Glass \$18 ~ Bottle \$68

Mastroberardino "Radici", Taurasi DOCG, 2016, Campania

The king of Southern Italian wines. Being 100% Aglianico, these wines need time to age and this vintage is singing. Full, complex and intense, with notes of cherry, violet, wild berries, and a distinctive spicy aroma. This elegant wine has flavors of plum, black cherry, strawberry and intense spices.

Bottle \$110

Solare Ristorante included in the Michelin Guide!

Wow! We are all delighted to share that Solare Ristorante is selected to be included in the Michelin Guide.

A Huge and Happy and Heartfelt Thanks (Grazie!) to everyone reading these words. Your support and love are literally the wind beneath our wings.

-Randy and the Solare Team



Benvenuti a Solare

We welcome you to the Solare Family! It is our goal to offer to you an amazing dining experience. We are an authentic Italian restaurant with a special focus on regional dishes and extreme care of ingredients.

My Team and I sincerely thank you for all the support you have shown us over the last year and more. Food is the power that brings us together.

Owner & General Manager, Randy Smerik

Randy

We make our pasta fresh daily here at Solare.



What We Do:

Authentic Italian Cuisine

- Antipasti
- Soups & Broths & Sauces
- Salads
- Pasta house-made
- Pizza
- Vegetarian
- Proteins
- Desserts

Wine to-go

Craft Cocktails to-go

Beer to-go

Dessert First? 😊

Mousse al Cioccolato e Caramello 9

Chocolate mousse and caramel mousse flourless cocoa nibs cake (gluten free)

Crema Bruciata al Pistacchio 9

Sicilian pistachios fill this crème brulee with delicately burned brown sugar

Salame al Cioccolato 9

Dark chocolate and Amaretto "cookies", almonds, pistachios, and Torroncino gelato

Solare Tiramisù 9

Mascarpone cheese (includes eggs), Lavazza espresso, and lady fingers

Panna Cotta all'Arancia e Cioccolato 10

Locally grown orange infused panna cotta served with orange peel sauce and chocolate ganache (gluten free)

Antipasti, Insalate, e Zuppe

Bruschetta alla Mano 16

House baked focaccia with: Sicilian caponata -- and dry figs, almonds, & black olive tapenade – and red bell pepper peperonata

Italian Charcuterie ~ Affettati Misti e Conserve 19

Daily Chef's selection of artisanal charcuterie:

- served with Italian olives, local honey, and oven toasted house-made focaccia bread
- + add Chef's choice Italian cheese of the day 11

Frittura di Pesce all'Italiana 18

Crispy (tempura-style) wild Baja shrimp, calamari, seasonal vegetables house-made Calabrian chili pepper mostarda, and bottarga salt

Steamed Mussels Italiano 21

Perfect for sharing! A plate of steamed mussels with a special Solare broth of Italian white wine, cherry tomatoes, hints of garlic and onion, EVOO, parsley, and crostini for dipping

Spinaci, Fragola e Burrata 16

Warm salad, savoyed spinach, Gioia burrata, strawberries, pistachio, and aceto balsamico

Classic Caesar Salad 11

Romaine lettuce hearts, classic Caesar dressing including Salina capers, Parmigiano-Reggiano, EVOO, and home-made garlic croutons

Cacio Pere e Rucola 12

Organic arugula, Bartlett pears, Pecorino Toscano DOP, dry figs, honey vinaigrette, and an EVOO bee pollen infusion

Italian Soups – Home-made

***Zuppa del Giorno* Cup ~ Bowl**

Solare's wholesome and hearty soup is a deliciously filling meal or starter any day of the year

***Zuppa di Zucca* Cup 9 ~ Bowl 12**

Solare's famous organic Butternut Squash soup ... infused with just a hint of white chocolate and Solare love

Pasta

Lasagna Tradizionale al Pepe Nero 24

House-made lasagna baked and crispy, slow braised Bolognese sauce, house-made béchamel, and a Grana Padano fondue

Ravioli di Ricotta e Spinaci 21

Hand-crafted ravioli, filled with spinach and ricotta, Grana Padano, butter and sage sauce, and shave Grana Padano

Pici co' Brici 21

Hand-made Tuscan Pici pasta, with garlic infused fresh tomato sauce, garlic purée, and herb crumbs (a vegan delight)

Linguine alle Vongole 27

Artisanal linguine with manilla clams, EVOO, garlic, parsley, Calabrian chili peppers (it is a little spicy), and cherry tomatoes

Classic Pappardelle Bolognese 26

Special Solare Bolognese ragù sauce with a house-made pappardelle pasta the ragù is a blend of beef, pork, juniper berries, bay leaves, and tomato

Fettuccine con Zucchini, Gamberi e Zafferano 27

Saffron infused House-made fettuccine pasta with wild Baja shrimp, mascarpone cheese and served with zucchini and sliced almonds

Risotto Tartufo e Capesante 30

Wild scallops, Vialone Nano rice, butter, Grana Padano, foraged Italian black summer truffles

Pizze

Margherita 13

San Marzano sauce, mozzarella and fresh basil

Pere & Gorgonzola 16

Gorgonzola cheese, Bartlett pears and mozzarella

Classic Pepperoni 16

Lots of pepperoni, mozzarella, and San Marzano sauce

Cotto e Funghi 17

Italian ham, portobellini mushrooms, San Marzano sauce and mozzarella

Salsiccia 17

Fennel seed sausage, roasted red bell peppers, San Marzano sauce and mozzarella

PIZZA A MODO MIO ~ Personalize your Pizza

3	+ anchovies	+ roasted red bell	2
2	+ egg	+ mushroom	2
6	+ prosciutto crudo	+ spinach	2
3	+ pepperoni	+ cherry tomato	2
2	+ truffle oil	+ black olives	2
4	+ cotto	+ red onion	2
4	+ artichoke hearts	+ arugula	2

Want a wood-fired Solare pizza at your home or office? Yes, we have our 900°F wood-fired pizza oven and we would love to cater your event. Master Pizza Chef Brian will take great care of you. Ask your server for details.

Would you like a Gluten-Free Pizza? Made in house with our own recipe - \$4 extra



Secondi

La Parmigiana 19

Maria's special eggplant parmigiana with mozzarella and caciocavallo Italian cheeses

Pescato del Giorno 34

Local catch of the day with a pistachio & olive crust, served with a smoked tomato broth, spinach, and roasted potatoes

Pollo al Marsala 25

Free range chicken sautéed with shiitake mushrooms and Marsala wine, served with organic sautéed vegetables

Agnello Scottadito 38

Tuscan-style lamb chops! *In Italian the word scottadito means burned fingers. This dish is named scottadito because the lamb chops are so delicious that you can't resist eating them sizzling hot, straight from the grill and burning your fingers.*

Ossobuco di Maiale 33

Slow braised 16 oz pork ossobuco on a bed of Milanese saffron *risotto* served with *balsamico cremini* mushrooms and almond/citrus *gremolada*.

Medaglioni Manzo 44

Angus beef medallions – Carrot purée – mustard/brown sugar rub - caramelized *cipollini* onions - Marsala/fig reduction

Duroc Tomahawk Pork Chop 38

An incredible pork tomahawk that our best supplier found for us to share with you. This is the Duroc breed from Compart Family Farms in Minnesota. Duroc is a proverbial dip in the pool of heritage breed pork. The pigs are red in color and the meat is a beautiful, almost fuchsia rich pink. Duroc pork is known for its incredible juiciness and rich flavor. We grill this chop and then finish it oven roasted with herb butter, tender asparagus and home-made corn cake.



Come Experience Solare.

Would you like a Solare Craft Cocktail to take home?

We have our Solare-made craft cocktails packaged in cool glass bottles to take home with you. 2 Servings each!

Order with your server and we will have them ready for you to take home.

\$17.50 for the glass bottle with 2 servings

Skinny Margarita

With Fortaleza Blanco, Fresh Citrus, touch of sweet

Negroni

Gin, Sweet Vermouth, Campari

Italian Lemon Drop

Vodka, Fresh Citrus, Napoleone Mandarine, Limoncello, touch of sweet

Manhattan

*Rye whiskey, Sweet Vermouth,
aromatic and orange Bitters, Amarena Cherries*

Oaxacan Signore

*Sierra Norte Black Corn Oaxacan Whiskey, Bruto Americano, Rainwater
Madeira, Cocchi "Dopo Teatro" Vermouth, Orange Bitters*

A Bitter Seduction

*Malahat's White Rum and Aged Rum, Campari, Lemon, Honey, Bolivar
Bitters*

La Paloma Alta

*Fortaleza Blanco Tequila, Grapefruit "cello", Grapefruit, Lime, Ginger
Syrup, Grapefruit and Lime Bitters*
